Rosa Jimenez

Kitchen Steward

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SKILLS

- Dishwashing Machines
- Dishwashing Equipment
- Banquet Ware
- Sanitizer Testing
- Health Code
- Food Safety
- Stock Rotation
- Food Prep
- Attention to Detail
- Teamwork

EDUCATION

High School Diploma 05/2024
Rancho High School
Las Vegas, NV

CERTIFICATES

Food Handler Card 06/2024
Southern Nevada Health District

SUMMARY

Kitchen steward with 2 years in hotel and diner kitchens in Las Vegas, now supporting banquets of up to 1,200 guests at a Strip resort. Runs flight-type dishwashing machines, sorts and polishes banquet ware, and keeps kitchens clean to health code and food safety rules. Known for teamwork and attention to detail during back-to-back events.

EXPERIENCE

Kitchen Steward
06/2025 - Present

Desert Crown Resort & Casino — Las Vegas, NV

2,800-room Strip resort with 9 kitchens and a 100,000 sq ft convention center.

- Run the flight-type dishwashing machine for banquets of up to **1,200** guests, turning racks around in under 20 minutes.
- Check, polish and count china, glassware and silver after each event and report breakage to the stewarding supervisor.
- Deliver clean dishwashing equipment, chafing dishes and sheet pans to 4 outlet kitchens before each meal period.
- Maintain prep tables, floors and walk-in coolers to health code each night, with no critical findings on 2 inspections.

Dishwasher
06/2024 - 05/2025

Fremont Street Diner — Las Vegas, NV

24-hour downtown diner serving about 900 guests a day across 3 shifts.

- Washed dishes, pots and pans for 900 guests a day on the overnight shift, often as the only dishwasher.
- Completed sanitizer testing with test strips every 2 hours and logged the results for the manager.
- Unloaded produce and dry goods deliveries and handled stock rotation by date in the walk-in cooler.
- Supplied food prep help on short-staffed weekends, chopping vegetables and portioning sides for 3 cooks.